

COMMERCIAL FOODS I

Course Description: This course prepares students in career competencies in food production and service for a variety of commercial foods establishments such as schools, hospitals, nursing homes and restaurants. Orientation to the food service industry and development of food preparation skills are reinforced with shadowing and work experience during the latter part of the course. Leadership development will be provided through the Family, Career and Community Leaders of America.

Academic Expectations	Content/Process
<p>5.1, 3.6</p> <p>2.36</p> <p>2.36</p> <p>2.37</p> <p>2.36</p> <p>2.37</p> <p>5.1</p> <p>2.29</p> <p>2.29</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>2.37</p> <p>1.9</p> <p>3.1, 3.5</p> <p>4.2, 4.4, 4.5</p> <p>2.36, 2.37</p> <p>2.1, 2.8, 4.1</p> <p>2.37</p>	<p>Students will</p> <ul style="list-style-type: none"> Assess the importance of the food production and food service technologies in the United States and the world. Research the roles and function of individuals engaged in food production and food service careers. Assess employment opportunities and preparation requirements. Demonstrate written, verbal and non-verbal communication skills. Identify and demonstrate personal characteristics of food service workers. Use accepted industry terminology and technical information. Examine types and uses of cleaning materials and sanitizers. Demonstrate knowledge of factors that contribute to food borne illnesses. Practice food service safety and sanitation procedures. Operate tools and equipment following safety procedures and OSHA requirements. Demonstrate skills in knife, tool and equipment handling. Demonstrate proper weighing and measuring techniques. Apply principles of food preparation to produce a variety of food products and beverages. Demonstrate a variety of cooking methods including baking, grilling, sautéing, frying, deep-frying, steaming, boiling, and microwave. Prepare various fruits, vegetables and starches. Prepare sandwiches. Prepare breakfast foods: meats, eggs, cereals and quick breads. Apply the fundamentals of baking to a variety of products. Demonstrate table setting and food presentation techniques. Practice knowledge and skills in a variety of work sites. Calculate cost per serving of food items. Apply time management skills Plan, prepare and serve a variety of meals and special events. Utilize activities of the Family, Career and Community Leaders of America student organization as an integral component of course content and leadership development. Apply math, science and communication skills within technical content. Demonstrate employability and social skills relevant to the career cluster.
<p style="text-align: center;">Connections</p> <ul style="list-style-type: none"> National Standards for Family and Consumer Sciences Secretary's Commission on Achieving Necessary Skills (SCANS) Kentucky Core Content for Assessment Version 4.0 	